



SET MENU II

(3 COURSE SET MENU / £50 PER PERSON)

STARTERS

Salt Baked Beetroots with Goat Cheese, Toasted Pecan Nuts,
Horseradish Cream and Black Olive Soil

or

Salmon Crudo with Lemon, Olive Oil, Trout Caviar,
Marinated Fennel, Capers, Pickled Eschalots, Dill and Parsley

or

Veal Carpaccio with Olive Oil Lemon Dressing, Truffle Paste,
Grated Parmesan, Chives and Fresh Black Truffle

MAIN COURSE

Classic Grilled Octopus Salad with Boiled Potatoes, Olive Oil,
Lemon, Roasted Garlic, Parsley, Red Chilli and Smoked Paprika

or

Braised Cross-Cut Veals Shanks with Sofrito Sauce

or

Risotto with Truffle Butter, Parmesan, Slow-Cooked Egg Yolk Confit,
Pancetta Crisps and Winter Black Truffle

SIDES

served to share at the table

Roasted Baby Potatoes with Garlic, Onions and Rosemary;

Roasted Asparagus with Parmesan; Sautéed Spinach

DESSERT

Amalfi Lemon Tart or Classic Tiramisu

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be tracefree. A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT.